

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Claim 1 (original): A method of making a puffed grain food product comprising:

mixing puffable high expansion grain pieces with puffable low expansion grain pieces, said low expansion grain pieces having one or more ingredients absorbed therein selected from the group consisting of flavoring agents, coloring agents and mixtures thereof, to form a resulting grain mixture;

puffing said grain mixture in a mold to form a puffed grain food product.

Claim 2 (original): The method of claim 1 wherein said low expansion grain pieces are formed by contacting untreated low expansion grain pieces with a liquid composition comprising coloring agents, flavoring agents and mixtures thereof.

Claim 3 (original): The method according to claim 1 wherein the puffable low expansion grain pieces have an expansion ratio in the range of 1:1 to 1:7.

Claim 4 (original): The method according to claim 1 wherein the puffable high expansion grain pieces have an expansion ratio in the range of 1:7 to 1:30.

Claim 5 (original): The method of claim 1 wherein the puffable low expansion grain pieces are pre-processed by a procedure selected from the group consisting of extruding, popping, microwaving, roasting, steaming, baking, steeping, extracting, pelleting, freeze drying, drum drying, spray drying, micronizing and combinations thereof.

Claim 6 (original): The method of claim 1 wherein the absorption capacity of said puffable low expansion grains is in the range of 50% to 150% by weight.

Claim 7 (original): The method of claim 1 wherein the flavoring agent is selected from the group consisting of chocolate, butterscotch, peppermint, any flower flavor, any spice flavor, vanilla, any fruit flavor, caramel, nut flavors, beef, poultry, pork or seafood flavors; dairy flavors such as butter and cheese; any vegetable flavor and combinations thereof.

Claim 8 (original): The method of claim 1 wherein the coloring agent is selected from the group consisting of FD&C Blue No.1, FD&C Blue No.2, FD&C Green No.3, FD&C Red No.3, FD&C Red No.40, FD&C Yellow No.5, FD&C Yellow No.6, Orange B, Citrus Red No.2, annatto extract, b-apo-8'-carotenal, beta-carotene, beet powder, canthaxanthin, caramel color, carrot oil,  $\beta$ -carotene, cochineal extract, cottonseed flour, ferrous gluconate, fruit juice, grape color extract, paprika, riboflavin, saffron, titanium dioxide, turmeric, vegetable juice and combinations thereof.

Claim 9 (currently amended): The method of claim [1wherein] 1 wherein the grain mixture comprises between 5% to 25% by weight puffable low expansion grain pieces.

Claim 10 (original): The method of claim 1 wherein said puffed grain food product is in the shape of a cake.

Claim 11 (original): A puffed grain food product prepared by the method comprising:  
mixing puffable high expansion grain pieces with puffable low expansion grain pieces, said low expansion grain pieces having one or more ingredients absorbed therein selected from the group consisting of flavoring agents, coloring agents and mixtures thereof, to form a resulting grain mixture;  
  
puffing said grain mixture in a mold to form a puffed grain food product.

Claim 12 (original): The food product of claim 11 wherein said low expansion grain pieces are formed by contacting untreated low expansion grain pieces with a liquid composition comprising coloring agents, flavoring agents and mixtures thereof.

Claim 13 (original): The food product of claim 11 wherein the puffable low expansion grain pieces have an expansion ratio in the range of 1:1 to 1:7.

Claim 14 (original): The food product of claim 11 wherein the puffable high expansion grain pieces have an expansion ratio in the range of 1:7 to 1:30.

Claim 15 (original): The food product of claim 11 wherein the puffable low expansion grain pieces are pre-processed by a procedure selected from the group consisting of instantizing, extruding, popping, microwaving, roasting, steaming, baking, steeping, extracting, pelleting, freeze drying, drum drying, spray drying, micronizing and combinations thereof.

Claim 16 (original): The food product of claim 11 wherein the absorption capacity of said puffable low expansion grains is in the range of 50% to 200%.

Claim 17 (original): The food product of claim 11 wherein the flavoring agent is selected from the group consisting of chocolate, butterscotch, peppermint, any flower flavor, any spice flavor, vanilla, any fruit flavor, caramel, nut flavors, beef, poultry, pork or seafood flavors; dairy flavors such as butter and cheese; any vegetable flavor and combinations thereof.

Claim 18 (original): The food product of claim 11 wherein the coloring agent is selected from the group consisting of FD&C Blue No.1, FD&C Blue No.2, FD&C Green No.3, FD&C Red No.3, FD&C Red No.40, FD&C Yellow No.5, FD&C Yellow No.6, Orange B, Citrus Red No.2, annatto extract, b-apo-8'-carotenal, beta-carotene, beet powder, canthaxanthin, caramel color, carrot oil, cochineal extract, cottonseed flour, ferrous gluconate, fruit juice, grape color extract, paprika, riboflavin, saffron, titanium dioxide, turmeric, vegetable juice and combinations thereof.

Claim 19 (currently amended): The food product of claim [11wherein] 11 wherein the grain mixture comprises between 5% to 30% by weight puffable low expansion grain pieces.

Claim 20 (original): The food product of claim 11 wherein said puffed grain food product is in the shape of a cake.